



5 Minutes Microwave Corn Cobs with the Husk

We love the fresh-from-the-farm corn flavor and quick cooking

1 or 2 fresh corn on the cob with the husk

Microwave Directions:

1. Cut off an inch or two from the corn cob top. If the bottom of the corn is very long, trim it a little to fit the microwave-safe dish.
2. Rinse or if dry soak (if very dry) corn cobs with the husk in water. If placing two ears of corn, reverse the directions on the microwave safe dish.
3. Cook on high power in the microwave for about 4 to 5 minutes. The size of the corn, number of ears, and microwave wattage will determine how long to cook the corn. (Our microwave time is about 4 minutes for one ear of corn and about 5 minutes for two ears.)
4. Wrap the cooked cobs in a dish towel to stay warm until serving. (This works for us when we are cooking more corn or want to serve it later in the meal.)
5. Serve the corn in the husk and let everyone peel back the husk and few strands of silk. Serve plain to taste the delicious corn flavor or sprinkle with seasoning or coat with your favorite butter spread.



Cook's Notes:

How do I remove all the husks easily?

If you want to remove all of the husks easily, cut off the bottom of the husk and grab the top of the husk. Slide it off, exposing the cooked cobs of corn.

How long does it take to cook the husked corn in a microwave? If you are not sure, cook for 3 minutes; check for doneness, then cook for 1 minute longer, checking again until corn is completely cooked. The average time for one ear is 4 minutes.

What will the cooked corn look like? The corn kernels will increase in size and become tender when you touch them or a knife sinks into the flesh.

Why should you cook cobs of corn in the microwave? The corn will retain a fresh-from-the-farm flavor and is a healthier cooking technique. When boiling corn, the nutrients and antioxidants are reduced or lost in the water.

Are there any problems with this cooking technique? Yes, do not cook very dry husks of corn in the microwave. They could become charred. It is important to rinse the husked corn or soak it in water.

About the Recipe: Cooking the cobs of corn in their husks is healthier, providing more nutrients and antioxidants. It also tastes delicious with a farm fresh corn flavor and is very tender. Using this cooking technique is fast and allows multi-tasking opportunities in the kitchen when preparing dinner. Oh yes, you don't have to husk the corn as your guests get to help you out.